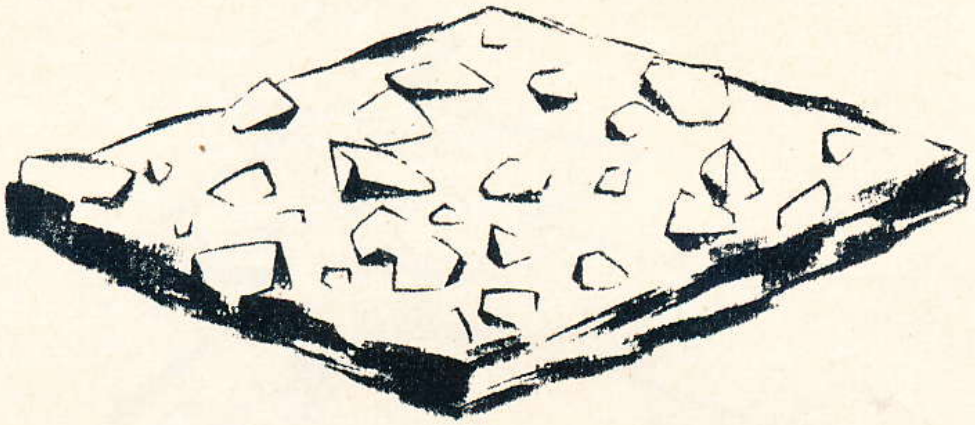
Christmas Cookies



Chocolate Diamonds

Makes 2-1/2 dozen — *Woman's Day Kitchen*

- 1 SQUARE UNSWEETENED CHOCOLATE
- 1/4 CUP BUTTER
- 1/2 CUP SUGAR
- 1 EGG, UNBEATEN
- 1/4 CUP SIFTED FLOUR
- 1/8 TEASPOON SALT
- 1/4 TEASPOON VANILLA
- 1/3 CUP CHOPPED NUTS

CAN BE FROZEN

Melt chocolate and butter over hot water, or in heavy saucepan over very low heat. Remove from heat. Add remaining ingredients, except nuts, and mix well. Spread in two greased 8-inch square pans. Sprinkle with nuts. Bake in hot oven, 400°F., about 12 minutes. Cool slightly, and cut in 1-1/2-inch diamonds in pans. When cold, remove to racks. Store in airtight container. Will not ship well.